



# THE LANDING

BAY OF ISLANDS NEW ZEALAND

## The Landing | 2023 | Rosé

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### Tasting Notes

Complex and structured, this vibrant Rosé bears aromatics of ripe stonefruit and red berries with floral notes. The palate is dry and crisp, with a mineral edge and a spicy, mouth-watering -finish.

The Landing Rosé is made from the best selection of only free-run juice (which is higher in acidity), so the palate is crisp and elegant, it's also indigenous fermentation so the characters are more savoury and complex. A food friendly style with more ageing potential.

### Technical Analysis

Merlot, Syrah, Cabernet Franc grapes

pH: 3.3 TA: 0.61% Alcohol: 12.0% Allergens: none RS: 2g/L Brix: 19.4-22.6 Harvest dates: 24th Feb – 14th March 2022

### Viticulture

We choose certain parts of blocks for rosé production and manage them individually with a goal of fresh ripe flavours at moderate sugar levels. This involves minimizing leaf removal to reduce colour synthesis, and reduced crop thinning to slow down sugar accumulation. Picking tends to be around 2 weeks earlier than the same varieties for red production.

### Winemaking

Hand-picked, then sorted before whole-bunch pressing. All free-run juice, a portion was indigenous fermented in seasoned barriques for added texture, the balance in stainless steel for freshness for 3 months on light lees. Our best rosé parcels are blended with a view for length, balance, and complexity.

### Vintage Notes

A wetter than average early spring set up the vines with excellent canopies and good bunch weights. Summer and early Autumn was mostly dry and very warm although two events of strong winds and rainfall in early February delayed the ripening. The fruit showed excellent resilience to hang through and ripened well in great condition.

September 202 – March 2022: Rainfall 892mm (35inches), Growing Degree Days: 1837oC (3306oF)



